

EQ

2016 MATETIC EQ PINOT NOIR

WINE DATA

Producer
Matetic Vineyards

Region
Casablanca Valley

Country
Chile

Wine Composition

100% Pinot Noir

Alcohol
13.5%

Total Acidity
3.56 g/l

Residual Sugar
1.55 g/l

pH
3.46



DESCRIPTION

The 2016 EQ Pinot Noir has a bright and lively red color, with very complex and elegant aromas that melt into notes of spice and ripe red fruit, with a delicate, mineral finish. The palate is intense, with big body and good balance, juicy acidity, and sweetness from the ripe tannins, that continue through the long, lingering finish.

WINEMAKER NOTES

This 2016 vintage comes from Matetic's vineyards in Casablanca Valley, six miles from the Pacific Ocean. The constant sea breeze and the granite composition of the soil, results in a "terroir" that is excellent for the maturity of these grapes. The vineyard is managed according to organic and Biodynamic agricultural principals. The grapes were hand harvested, carefully transported to the winery and strictly selected. They were fed by gravity into stainless steel tanks with a 2-ton capacity, in whole clusters with solid carbon dioxide in order to ensure ideal conditions for a cold maceration. It took place at 6°C and with a complete absence of oxygen. The wine was fermented using only native yeasts and organic yeast nutrients. Different pumping over and punching down techniques were performed during fermentation to extract elegant color, aroma and flavors. The wine was then raked in French oak barrels from various Burgundian coopers, with a 228-liter capacity. After malolactic fermentation, the wine was aged for 14 months until the final blending and bottling.

SERVING HINTS

This Pinot Noir is ideal when served slightly chilled, and is an excellent companion for pastas and spicy foods, oily fish, risottos, light red meats, and poultry.